

Certificate of Analysis No.: 2839623

Customer

MONOSI - SYSKEVASIA S.A. 70th km. ATHENS - LAMIA NATIONAL ROAD 34100 AVLIDA-EVIA

Attn.: Mr. LEONIDAS FOLINAS

Date of issue: 22.11.2022

Sample information

Sample kind:

Material intended to come in contact with food (polystyrene box)

Sample identification:

«Packaging box with lid No7T», Material: Expanded polystyrene,

Dimensions: External length: 500mm, External width: 300mm,

External height with lid:180mm, Wall thickness:25mm, Net internal height:130mm

Received on:

27.10.2022 11:30 a.m.

Packaging:

2 pieces

Seals:

None

Temperature:

Ambient

Condition on receipt:

Normal

Sampling information

Sampling responsible:

Customer

Date:

Location:

Point:

Method:



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Analysis results

Date of analysis: 27.10.2022 - 22.11.2022

The following results apply to the sample as received.

The sampling of the surface was carried out by the laboratory according to ISO 18593:2018.

PARAMETER	METHOD	UNITS	RESULT	LIMITS
Micro-organisms enumeration @ 30°C	ISO 4833-1/2013	c.f.u. / ml	<1 (a)	-
Total coliforms @ 30°C	ISO 4832/06	c.f.u. / ml	<1 (a)	1-1
Escherichia coli	ISO 16649-2/2001	c.f.u. / ml	<1 (a)	Ē
Bacillus cereus	ISO 7932/2004	c.f.u. / ml	<1 (a)	¥
Staphylococcus coagulase positive	ISO 6888-2/99	c.f.u. / ml	<1 (a)	-
Spore of Sulfite Reducing Clostridia	* FDA 8th ed./98	c.f.u. / ml	<1 (a)	
Listeria monocytogenes	ISO 11290-1:2017	(+/-) / 10 ml	Not detected (a)	-
Salmonella spp. (except svs typhi, paratyphi)	ISO 6579-1:2017	(+/-) / 10 ml	Not detected (a)	-
Micro-organisms enumeration @ 30°C	By calculation	c.f.u. / 100cm ²	<10 (b)	-
Total coliforms @ 30°C	By calculation	c.f.u. / 100cm ²	<10 (b)	-
Escherichia coli	By calculation	c.f.u. / 100cm ²	<10 (b)	
Staphylococcus coagulase positive	By calculation	c.f.u. / 100cm ²	<10 (b)	-
Bacillus cereus	By calculation	c.f.u. / 100cm ²	<10 (b)	2
Spore of Sulfite Reducing Clostridia	* By calculation	c.f.u. / 100cm ²	<10 (b)	-
Listeria monocytogenes	By calculation	(+/-) / 100 cm ²	Not detected (b)	-
Salmonella spp. (except svs typhi, paratyphi)	By calculation	(+/-) / 100 cm ²	Not detected (b)	-

⁽a): The results refer to the rinsing suspension (10 ml $\!$ $\!$ $\!$ $\!$ $\!$ $\!$ 100cm²).



⁽b): The results refer to the surface.



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Analysis results

Date of analysis: 27.10.2022 - 22.11.2022

The following results apply to the sample as received.

PARAMETER	METHOD	UNITS	RESULT		LIMITS
Overall Migration (Simulant A: ethanol 10%)	EN 1186-3:2002	Contact conditions:	10 days @ 40°C		•
	1 st test	mg / dm²	Not detected	LOD=0,8	•
	2 nd test	mg / dm²	Not detected	LOD=0,8	-
	3 rd test	mg / dm²	Not detected	LOD=0,8	-
	Average	mg / dm²	Not detected	LOD=0,8	max 10
Overall Migration (Simulant B: acetic acid 3%)	EN 1186-3:2002	Contact conditions:	10 days @ 40°C		-
	1st test	mg / dm²	Not detected	LOD=0,8	-
	2 nd test	mg / dm²	Not detected	LOD=0,8	-
	3 rd test	mg / dm²	Not detected	LOD=0,8	-
	Average	mg / dm²	Not detected	LOD=0,8	max 10
Overall Migration (Simulant: ethanol 95%)	* EN 1186-14 Method 3	Contact conditions:	10 days @ 40°C		. =
	1 st test	mg / dm²	<2.7		-
	2 nd test	mg / dm²	<2.7		-
	3 rd test	mg / dm²	<2.7		-
	Average	mg / dm²	<2.7		max 10
Overall Migration (Simulant: isooctane)	* EN 1186-14 Method 3	Contact conditions:	2 days @ 20°C		•
	1 st test	mg / dm²	Not detected	LOD=0,8	-
	2 nd test	mg / dm²	Not detected	LOD=0,8	-
	3 rd test	mg / dm²	Not detected	LOD=0,8	-
	Average	mg / dm²	Not detected	LOD=0,8	max 10
Estimation of specific migration of additives	* Dutch Screening Procedure	mg / Kg of food	λ<1, solvent EtOH 95% (specific migration negligible)		, - ,

LOD: Limit of detection.

LIMITS: Regulation (EU) 10/2011 on plastic materials and articles intended to come into contact with food, as amended and is valid.







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Statement of Conformity: According to the above information:

1. The examined sample complies with the overall migration limits set by Regulation (EU) 10/2011, for the following types of foods and intended food contact conditions:

TYPES OF FOODS

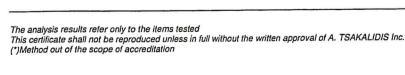
All types of food	Annex III, point 4
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INTENDED FOOD CONTACT CONDITIONS (Annex V, Chap.3, Table 3)

	Any long term storage at room temperature or below, including when packaged under hot-fill	
Test number OM2:	conditions, and / or heating up to a temperature T where 70 °C ≤T ≤ 100 °C for a maximum	
	of t = 120/2^((T-70)/10) minutes.	

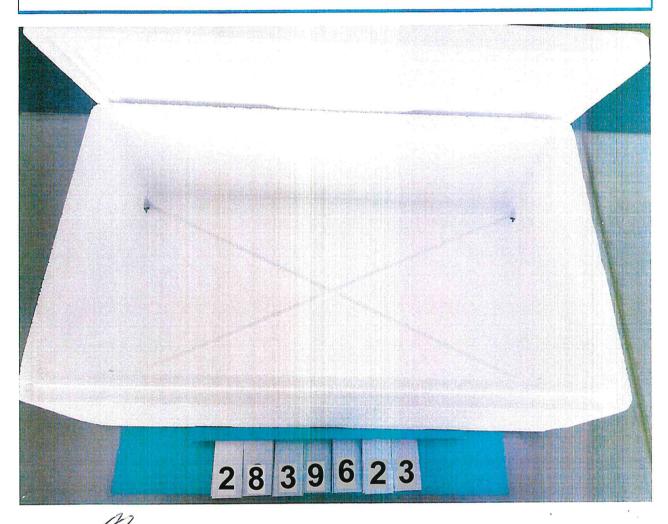
2. From the estimation of specific migration of additives (Dutch screening procedure), results that there have come up no substances exceeding the control limit of 1mg / kg of food, thus their specific migration is considered negligible.

Sample's photograph is attached.





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For A. TSAKALIDIS Inc.

A. TSAKALIDIS Marraging Director ΕΡΓΑΣΤΗΡΙΟ ΦΥΣΙΚΟΝ & ΧΗΜΙΚΟΝ ΔΟΚΙΜΟΝ ΑΝΤΩΝΙΟΣ ΤΣΑΚΑΛΙΔΗΣ Ε.Ε. ΤΣΑΜΑΔΟΥ 12 - ΠΕΙΡΑΙΑΣ 18531 ΤΗΛ. 210-4175.865 ΑΦΜ 093383844 - ΔΟΥ Α΄ ΠΕΙΡΑΙΑ

